

426-16

N<sup>o</sup> 17,395

A.D. 1891

RECORDED

Date of Application, 13th Oct., 1891

Complete Specification Left, 12th Aug., 1892—Accepted, 8th Oct., 1892

## PROVISIONAL SPECIFICATION.

## Improvements in the Manufacture of Beer and Porter or like Beverages

We, JOSEPH HILLYARD, of 1, Canon Road, Anfield, Liverpool, Estate Mortgage Broker, and EDWIN DUGDALE, of Sanderson Street, Liverpool, Workman, do hereby declare the nature of this invention to be as follows:—

According to this invention, a non-intoxicant beer or porter is made as follows:—

Malt and hops, with (or without) other flavouring and preserving herbs or matters, are mashed at a high temperature but below boiling point, and then allowed to stand for some hours. It is then run off and mashed again at, say, a slightly higher temperature. It is then boiled with hops for a certain time until the malt breaks, after which it is drawn off and allowed to stand.

The beer or porter or beverage is run into casks or bottles, or other receptacles at a boiling, or approximately boiling, temperature, and closed.

After the malt breaks, the liquor is fined by standing.

The invention may be applied to the manufacture of different kinds of beers, porters, and beverages.

Dated this 12th day of October 1891.

CHEESBROUGH & ROYSTON, Fels. Chart. Inst. P.A.,  
15, Water Street, Liverpool, Applicants' Patent Agents.

## COMPLETE SPECIFICATION.

## 20 Improvements in the Manufacture of Beer and Porter or like Beverages.

We, JOSEPH HILLYARD, formerly of 1 Canon Road, but at present of 32, Bishop Road, Anfield, Liverpool, Estate Mortgage Broker, and EDWIN DUGDALE, of Saunderson Street, Liverpool, Workman, do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

According to this invention a non-intoxicant beer or porter is made as follows:—

Malt, with or without other flavouring matters is "mashed" at a high temperature, but below boiling point such as about from 170° to 185° Fahr., and then allowed to stand for about two hours. It is then boiled with hops for a certain time, namely until the malt "breaks." The beer, porter, or beverage liquor is then run into casks or other suitable receptacles in its boiling, or approximately boiling condition, and the said casks or receptacles are closed; and it is then fined by standing in the said casks, barrels, or other receptacles; this fining generally occupying about nine days.

If it is found that the beer or beverage so produced will not fine of itself in the barrels or other receptacles a small quantity, say about one quart to the barrel, of finings should be used. This will effect the fining of the beverage.

As a modification of the method just described, the liquor after it has been mashed, may be run off and mashed again at a slightly higher temperature than that referred to in the first mashing process; it is found however that this is not necessary.

Another modification in the method above described, consists in drawing off the

[Price 8d.]



*Hillyard & Dugdale's Improvements in the Manufacture of Beer and Porter, &c.*

liquor after the malt "breaks" and allowing it to stand ; we prefer however to omit this step.

If it is desired to flavour the beer, porter, or beverage, or to provide it with special preserving or keeping properties, any suitable flavouring herbs or matters may be added to it, and for preserving, any known suitable preservative or preservatives are added ; and these herbs or matters may be suitably introduced when the liquor is being boiled. 5

In the manufacture of beer, porter, or other beverage, according to this invention, it will be observed that the liquor is not fermented as with making ordinary beer or porter ; and that it is barrelled or closed up when hot, and not as in producing beer or porter under the ordinary brewing process. 10

The effect of this treatment or manufacture is that a non-intoxicant beer, porter, or beverage, of good quality and flavour is produced.

When making the non-intoxicant beer, from  $\frac{1}{2}$  to 2 bushels of malt, and about 1 lb. of hops to a barrel of 36 gallons of liquor or beverage produced, should be used ; whilst making porter the same quantity of ingredients may be used with the addition of some burnt malt, say, about one  $\frac{1}{4}$  bushel, should be used and mashed with the other malt and hops. 15

Having now particularly described and ascertained the nature of the said invention, and in what manner the same is to be performed, it is to be stated that the invention is not confined to the particular quantities or figures above given as these may be modified or varied somewhat without departing from the invention, and we declare that what we claim in respect of the invention is :— 20

The manufacture of a non-intoxicant beer, porter, or beverage, substantially in the manner herein set forth. 25

Dated this 11th day of August 1892.

CHEESBROUGH & ROYSTON, Fels. Chart. Inst. P.A.,  
15, Water Street, Liverpool, Applicants' Patent Agents.